

HOLIDAY LUNCH

House white or red wine by the glass \$88

STARTERS

BURRATA, orange, fennel, basil

Salad nicoise, seared yellowfin TUNA, heart of romaine, olive puree [+ \$88]

Wagyu TARTARE, oscietre caviar, egg yolk gel, yuzu pepper /+ \$88/

Chef's SOUP of the day

MAINS

MARKET FISH, zucchini, creamy prawn white wine sauce

Iberico PORK, purple potato, pineapple, red wine jus

Linguine **GAMBERONI**, cherry tomato, aglio olio | + \$288 |

WAGYU, Jerusalem artichoke, lotus root, pesto

SRF, USA |+ \$188 |

HIDA-GYU, JAPAN | + \$288 |

DESSERTS

JASMINE mousse, strawberry, champagne jelly

SESAME ganache, orange marmalade, date ice-cream

Coffee or Tea

4-course Holiday Lunch For 2 \$880 (2 Starters + Main + Dessert Per Guest)

Prices are in HKD and are subject to a 10% service charge